

THE GLEICHEN CALL

VOLUME 45 NO. 29

Authorized as second class mail,
Post Office Department, Ottawa.

GLEICHEN, ALBERTA, WEDNESDAY OCTOBER 1, 1952

SUBSCRIPTION \$2.00 PER YEAR

Town & District

Mrs. Jack Bigland and sons Will and Rodney of Calgary spent the weekend in town the guests of Mr. and Mrs. Hampton.

Approximately five inches of half fall in the Cluny district about noon hour one day last week damaging grain still standing.

The Square Dance competition that was to have been held last Friday evening at the Recreation Centre was postponed. Everybody is too busy harvesting the bumper crop in the district to stop to dance. Harvesting goes on night and day.

Mr. and Mrs. S. Kier who have been visiting here for the past several weeks left last night for their home in St. Paul, Minnesota. While Mrs. E. Woods, mother of Mrs. Kier, went with them to St. Paul where she will spend some time.

Hugh Bates accompanied by his two daughters and son-in-law arrived from Kimberley last Saturday to spend a couple of weeks visiting relatives and friends in the town and district. While here Mr. Bates intends to spend a lot of his time duck and goose hunting.

Bert Reid of the Reid and Kelly lumber company has started work with some plant potting which he grew in his garden. He produced one that takes 21 inches of tape to go around it lengthwise and 15½ inches around the middle. This spud weighs three pounds and costs 15¢. Bert has four potators in the exhibit and they tipped the scales at eleven pounds seven ounces. They are on display at Shoprite Stores.

Al Canadians Own Request

Planned saving became a patriotic "must" during World War II as the years of conflict dragged by. People who had never saved money before found it possible, through the accession of Victory Loan and War Savings Bonds. This was easily done by saving in bonds and other securities through monthly deductions but many thousands of Canadians without this advantage also learned to save money systematically. They began it "to help the war effort" but soon as the savings grew, began to appreciate this method of attaining a financial objective.

When the war finally ended, a surprising number of Canadians found that they wanted to continue the way of saving. They liked the method of saving in bond units because they had discovered its advantages through the long series of Victory Bond drawings. Bonds were good, but there was the sense of need of a temporary loan. They were not as accessible as the other savings but cash could be obtained if necessary arose. If it did not, the gradual addition of bonds built up a safety factor for the rainy day. This was the reason for purchases of a home, farm or equipment. It was like watching a wall grow brick by brick but this was a wall of financial protection.

The post war period resulted in many requests for continuation of Savings Bonds. In many instances, the requests were made through chairman and members of local War Savings and Victory Loan committees while others directed them to the war office. These men and women passed on the recommendation through those they had worked with in the provincial committees and, in turn reached Ottawa. The requests were so numerous that favorable consideration was given to a proposal and in October 1946 Canada Savings Bonds, Series One, was offered to the public and each October since a further series has been issued.

Bank of Canada was charged with the responsibility for the first and succeeding Canada Savings Bond issues on behalf of the Finance Minister. Arrangements were made for an advertising campaign each year to bring the announcement that brought the Victory Loan issues to the attention of the public but with the local committees as these Savings Bond offerings are not to mock a national patriotic drive as

they are an opportunity for the individual to continue or start a personal savings plan.

Canada Savings Bonds are provided in convenient and easily attainable denominations consequently are favored by both young and old and by all income groups. Their popularity is due mainly to the fact that nearly all C.S.B. transactions take place outside immediate cashability, in event of need, is one of the popular features of Canada Savings Bonds. While a member of a family may purchase amounts from \$50 up to the maximum allowed of each issue. Each bond bears interest coupons providing an attractive rate of earnings on savings.

This month a new series of Canada Savings Bonds is being offered, i.e. seventh. They are available either by payment in full or by monthly instalments or other arrangements. Banks, trust companies and investment dealers in many instances firms arrange payroll deductions to assist employees desiring to acquire bonds. As every now and then something or someone to save for we can see that Canada Savings Bonds will attract many more buyers this fall as appreciation of the savings plan grows and grows.

OBITUARY

MRS. SYLVIA A. MAYNARD

A resident of the district for many years Mrs. Sylvia Alice Maynard died last week after a lengthy illness, at the age of 34 in a Calgary hospital.

She was born in Calgary and had spent most of her life on the farm with her husband east of Gleichen.

She was a member of the Cluny Almshouse Society and St. Mary's Catholic Church and took an active part in many community undertakings.

Surviving are her husband, Albert; two sons, Leo and George; one daughter, Anita; her mother, Mrs. Bessie Alice (Bessie) Wish; two sisters, Mrs. G. W. Harris, Republic; and Mrs. M. B. McCann of Calgary.

Mass was celebrated in the Cluny Church Saturday morning at 10 o'clock and interment was made in the family plot in the Gleichen Catholic cemetery.

MRS. L. ROBERTSON

A former resident of Gleichen for some years Miss Elizabeth Robertson died in Calgary last week.

The funeral took place Thursday afternoon and burial was made in Burnside cemetery.

Miss Robertson was born in Manirka, India, and came to Canada for the Presbyterian Church in 1911. For 20 years she was principal of the girl's high school at Indore in Central India and then spent two years in evangelistic work.

She returned from India and taught at the Indian school at Gilman and later at the Indian school at Kamack, Sask. Later she came to Gleichen and some four years ago moved to Calgary.

Survivors are three sisters, Mrs. M. McLean, Mrs. L. Robertson and Mrs. A. Robinson of Calgary and a brother Robert in B.C.

The funeral took place Thursday afternoon, being made in a Calgary cemetery.

FROM THE FILES

OF THE CALL

TWENTY YEARS AGO

Mr. and Mrs. P. Ostrander who have been in town to visit the past couple of weeks left for their home near Broadview.

Rev. and Mrs. Singleton who have been for the past five years in the far north are visiting Mrs. Singleton's parents in Gleichen. They will stay at Old Sun School. They will leave soon for Winnipeg to visit their old home.

Frank Bates the holder of the honor of being down the first goosie in the Union of Canada, has at last come home again. His friends and others nearby at the time were too busy blazing away at the millions of ducks that were flying to see or hear his geese.

A number of carpenters started back this week on the Blackfoot Indian reservation. Kitchens are to be added to the homes of several Indians and a couple of barns built.

This work will put joy into the hearts

OUR SCHOOL

As no cases of poliomyelitis have been reported in the Gleichen school district, it was decided that the school should remain in operation. However, since the Cluny schools have closed, precautionary measures have been taken to prevent infection and a slight cold or sore throat has led advised to remain at home. In cooperation with the board of health the teachers have sent circulars to parents advising them of the symptoms of poliomyelitis, and of precautionary measures that may be taken.

This year the Bow Valley School has introduced a system of book kiosks which should mean a great saving to parents. Under this system the school purchases books and text books which are to be rented to pupils. It is considered that a book should last three years. Accordingly the student pays one third the purchase price, but will be entitled to pay the full price if he wishes to keep it for use. At the end of three years a Board will have recovered a full price of the books, which will be replaced with new ones. Mr. Smith has suggested the use of the plan to obtain books for grades seven and light this year.

Donald Bogart, son of Mr. and Mrs. Harvey Bogart, injured his leg on the swings on Friday. He was taken to the hospital in Lethbridge. Wallace took him in her car as far as it is father's place of business. Mr. Dogale then drove him to the Indian hospital for X-rays. Although Donald's leg was badly bruised and swollen, there appeared to be no broken bones.

MEASUREMENTS

DO NOT SHRINK

As long as any of us can remember, a yard has been 36 inches and no length of the inch has changed.

A bushel of wheat has been 60 pounds, a bushel of oats has been 48 pounds and a bushel of barley has been 56 pounds. The weight of the cord has not changed.

A gallon has been four quarts or eight pints and the size of the pint has not changed.

An hour has been 60 minutes and the duration of the second has not changed.

All our weights and measures have remained unchanged except our measure of value—the Canadian dollar.

Most of us can remember when our dollar was defined as ".258 grains of gold 90 per cent fine."

This definition is no longer in the statute books nor is any other legislation taken place.

Our dollar today is defined only in terms of itself. It has no fixed value because some people persuaded the government that what could be accounted measured if they were allowed to adjust the monetary stick to suit the needs of the moment.

Imagine the confusion there would be in the grain market if the weight of the bushel could be changed with or without notice.

People who take soil in their hands and mix it with water to make mud and soil to feed and care for animals, to bear fruits of the earth to the tables of mankind, are rewarded with true satisfactions and happiness.

A lady, checking over her grocery bill, found the item: One tom cat, 30 cents." Indignant, she called up her grocer and demanded to know what meant by such a charge. "Oh, that's all right, Mrs. Blank," that just an abbreviation for tomato catup."

The threatened strike by the Union of Grain Workers, which involved some 1,500 men—was settled a few hours before the strike deadline. Grain handlers are to work forty hours only a week and are to receive considerably higher pay per hour.

Mr. McLean, who recently represented the Dominion government, and told the committee they had done a wonderful piece of work for Canada." It was a wonderful piece of work for Canada," he said. "It is a stream flowing to the markets of the world and so ensured a steady stream, without cessation, of wealth coming to Canada. But it is not Canada that will pay for those shorter hours and

Are You familiar with City Traffic Laws?

A HELPFUL HINT ON CITY DRIVING

SIGNAL LIGHT LANGUAGE

GREEN LIGHT—Motorists and pedestrians may proceed, unless a special pedestrian light is in operation.

RED LIGHT—Stop—do not cross intersection.

AMBER LIGHT—Caution—do not proceed until light turns to green.

GREEN ARROW—This signal, recently adopted at some intersections, indicates that motorists may turn cautiously in direction arrow points if in proper lane.

FLASHING AMBER or flashing red means stop and proceed with caution.

Be Careful
the life you
save may be
yours.

THIS MESSAGE SPONSORED IN THE INTEREST OF YOUR SAFETY BY

ALBERTA BREWERS' AGENTS LIMITED

ABA

BIG HORN BREWING CO. LTD.
CALGARY BREWING & MALTING CO. LTD.
SICKLAWICK BREWERY LTD.
SICKLAWICK BREWING & MALTING LTD.
NORTH-WEST BREWING CO. LTD.

higher pay. It will be either the elevator companies themselves, which means they will have less cash required to maintain the upkeep of their terminal elevators, and to install new devices, or it will be the producers or consumers or both who will finally pay. If the producers have to pay it will somewhat decrease their incomes. If consumers then it will increase the difficulty of competing with other export countries

in the sale of Canadian wheat. Time will tell who exactly will bear the cost of the new forty hour week and the higher wage per hour will affect 1,500 lakehead workers.—World of Wheat



**YOUNG MEN
YOUNG WOMEN
Looking for a Career?**

The Royal Canadian Air Force
MOBILE RECRUITING UNIT
will be in
GLEICHEN
on
TUESDAY, 7TH OCTOBER

**SEE THE CAREER COUNSELLOR
AT THE HOTEL BETWEEN
12 NOON AND 8 P.M.**

THE ROYAL CANADIAN AIR FORCE

The Western Harvest

THE SUCCESS OF THE WHEAT CROP is of great importance to the people of Western Canada. On it depends, for a large part, the prosperity of the farmers and of local merchants and others who depend for their living upon supplying the needs of those on the farms. However, the size and quality of Western Canada's wheat harvest affects, as well, many thousands of other people in the West. Those who work for the railway companies, the elevator companies, and men who work for the freighters which carry the grain to other lands are among the many who benefit when a large crop and one of high quality is harvested in the West.

Wide Interest In The Crop

Early frosts, such as occurred three years ago, or heavy rains, such as those which damaged the wheat last year are disastrous to the hopes of the farmers, but they also affect the prosperity of all those whose income depends upon the handling of the crop after it is harvested. This is true not only in Canada, but also to those in other parts of Canada who supply these communities. The expression "One World" has become a part of our vocabulary in recent years, and separation of the affairs of one group of people from those of others is becoming increasingly rare in these times. It is not new, however, for the eyes of the rest of Canada and of other parts of the world to be on the West at harvest time.

Is Need For Wheat Abroad

This year there have been smaller grain crops in other parts of the world and there is need abroad for Canadian wheat for those shortfalls. While the Western farmers are not alone in this, wheat and balance the volume of their year's work may know that many others, from coast to coast in Canada, are likewise affected by their success and that upon it depends the prosperity of other Canadians and perhaps the lives of people in less fortunate countries. The taking in of the crop has long been an event in the lives of the people of the West, but they may not realize how many, known to them, share their interest and concern.

Saskatchewan, Canada's No. 2 Oil Province, Potential Doubled

CALGARY, Alta.—Saskatchewan, Canada's No. 2 oil province, has doubled its oil potential in recent months to a current productive ability exceeding 8,000 barrels daily, and in recent weeks has boosted actual production for the first time to more than 5,000 barrels daily. The potential is expected to materially increase over the next few months, from evaluation drilling of certain oil fields now being struck. Actual production will likely give it a new large boost this spring.

The Saskatchewan picture compares with current oil production of around 185,000 barrels daily in Alberta, while Alberta's oil output is around 260,000 barrels daily. In the place is Manitoba, with current production of some 600 barrels daily and potential of 1,000 barrels daily. Manitoba output is expected to pass 1,000 barrels daily in a few weeks, with pipelines available for delivery to the Alberta-Saskatchewan interprovincial pipeline.

At the Alberta end of the line discovered in February 1947, Saskatchewan was producing 620 barrels of Roydenite heavy crude daily. Compared with 1946, Alberta's oil production has risen from 1,000 barrels daily, through the spectacular climb of Alberta's oil output, to 500 barrels and production since 1947, Saskatchewan has been moving ahead. Its 1947 daily average was 1,479 barrels, increasing to 2,342 barrels daily in 1948, 3,053 barrels daily in 1949, 3,605, 3,422 barrels daily in 1951, and averaging 4,120 barrels daily during first half 1952.

The greatest Saskatchewan encouragement has come this year, in the southwest corner of the province, in the area just across the American border. Socony-Vacuum Exploration Company has nearly made four discoveries on the same seismic line, far from Western Prairie Exploration Company and Southern Production Inc. These strikes are in the Marathon-Cantair-Midway-Suecess areas.

So far 14 Fosterion areas wells have been completed in the area, eight of them dry. Two are expected to be drilled this month. They are good reasons to expect that the area will justify in the next year or so construction of pipeline facilities for low cost transport of production to market.

Fosterion Pool currently has nine wells capable of producing 1,000 barrels daily, and no great increase is expected. The pool is about 200 barrels daily, one quarter inch choke, with crude from the lower cretaceous layers showing 30° API gravity. The Cantair Pool, 8½ miles southeast of Fosterion Pool, now has three wells capable of producing 1,000 barrels daily, and no great increase is expected. The pool is about 231 gravity oil, one 1½ inch choke, with crude from the upper cretaceous layers showing 30° API gravity.

The Suecess Pool, 10 miles southwest of Fosterion Pool, has at present a discovery capable of producing 220 gravity oil, one 1½ inch choke, with crude from the upper cretaceous layers showing 30° API gravity.

PAYS HEAVY PENALTY EDMONTON—Mrs. J. A. McRae reports to visitors in her garden this summer that she spent \$70 on her Red Cross "washout." Money thrown into the well is turned over to the Red Cross Hospital for Crippled Children in Calgary.

NOW MANY Wear FALSE TEETH With More Comfort

FASTERTEETH (a pleasant alkaline formula) powder, holds false teeth more firmly and comfortably. Just sprinkle a little FASTERTEETH powder on your dentures each morning and night. It stays in place longer. Most of the time you won't even notice or feel it. Checked "while sleeping" test. Get FASTERTEETH at any drug store.



Bullet, mongrel mascot of workers at Bonneville Dam, near Portland, Ore., engages in his favorite sport trying to catch huge salmon as they leap over an intake to spawning grounds. At left he watches excitedly as one of the fish glides by out of range but at right he snags one in mid-air. However, like every fisherman, he learns that hooking them is one thing and hauling them in is another—the big fellow got away.

Arizona Grain Grower To Establish Large Alfalfa Seed Farm North Of Flin Flon

FLIN FLON, Man.—A 2,000 acre farm will be registered under the soil bank scheme for the Canadian market is being established being 75 miles north of Flin Flon.

Bullock, a day at the time of the event, tearing out bush that covers over three sections of land and the outskirts of Wanless, some 33 miles north of Flin Flon.

When broken the land is expected to produce thousands of bushels of seed, suitable for marketing at top prices, according to other parts of the Dominion.

The large field is being developed by the Royal Canadian Company and Alberta Oil Company, the latter a subsidiary of Canada Southern Oils Ltd. Coleville is a small town situated on the Canada-U.S. border, 10 miles west of Wanless. It is a small, widely separated farms by private aircraft. A landing field has been established on the hill above the town, allowing the farmer to land in his own back yard rather than wait for the field at Wanless.

"Mr. and Mrs. Wright have been at Wanless since last July although they returned back to Arizona. He

is a native of the state and his son, 20, is a young man paid a visit to him.

Mr. Wright first learned of the area through the Dominion government and a year ago paid a visit to Wanless.

The door-to-door salesman was right. "You are not off my doorstep in thirty seconds," said the householder.

"Now, what can I sell you in half a minute?" replied the salesman, Oberholser.

A class of small girls had to draw a flower. As a preliminary to the lesson, questions were asked about it and the national emblem of the United Kingdom.

"And now what is the national flower of England?" inspired the teacher.

"Please, teacher," replied a little girl, "the asturid."

On a card in the front window of a suburban home appeared the following notice:

"A piano in the window next door another card appeared with just one word:

"Hurrah!"

Retiring from his office one evening, a business executive was startled to see a new and very luxurious Oriental rug on the living room floor. His wife spoke up and said, "Nestor, you look so shocked, dear. After all, you spend plenty of money in night clubs and..."

"No! Our spread is richer in year-round Vitamin A! And you're welcome to come in and sit down and eat as much as you like. We'll have you cooking as well as on bread and toast, because from our first built-in oven, Mrs. Boyce, Canada's first quality all-temperature margarine, is sold in regular package with color wafers. Also we've got Yellow Quicks for fast easy color."

PEGGY



ODDITIES

In The News

Mrs. Baker of Shelby, N.C., cotton mill supervisor, is absentminded and glad of it. When she went to a mill substation to put the switch back after power was interrupted during a power failure, she lost the key at the office. A few minutes after he turned back, the switch blew up.

Elk Grove, California state trappers, finally caught the biggest elk ever to fall in the hills in 30 days. The animal apparently came from the hills into this tiny town because its crippled condition made it impossible to elope with either of two predatory animals in the wilds.

Despite his blindness, 68-year-old George Serrant of New Bedford, Mass., maintains his garden. He identifies every plant simply by touch.

Astonished city officials of Paris sent out for more champions after delegates to the Congress Against Alcoholism drank up five cases at a claret reception.

Mr. Louis G. Leland, wife of Fort Frances, Ont., police chief, laid aside her \$45 coat at a recent church collection sale. It was sold for \$1.

BOOM IN VEHICLE SALES REGINA—Sale of cars and trucks in Saskatchewan is expected to top the \$40,000,000 mark this year.

Do You Know That . . .

Canada ranks first in world production of nickel, asbestos and the platinum metals.

Handy, thrifty, delicious!

"SALADA" TEA BAGS

Flaky COFFEE CAKES

FLAKY COFFEE CAKES (Continued from page 1) Add 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's new Dry Yeast. Keep tightly, refrigerate—get a month's supply!

FLAKY COFFEE CAKES

By

These toothsome Flaky Coffee Cakes are so easy to make you get wet news Fleischmann's Fast Rising Dry Yeast. No more than about 22 c. cake and set in the refrigerator. Frost with Fleischmann's new Dry Yeast. Keep tightly, refrigerate—get a month's supply!

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again until light if it becomes sticky. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Place in moderate oven, 350°, 15 minutes, while preparing the following frosting:

1 c. granulated sugar, 1/2 c. shortening, 1/2 c. milk, 1/2 c. sifted flour, 1/2 c. sifted powdered sugar, 1/2 c. granulated sugar and 2 tbs. sifted powdered sugar.

Beat all together until smooth. Add this mixture on baking board. Divide dough into 2 equal portions. Roll out onto prepared board. Roll out into a square; fold back onto the other. Repeat rolling and folding 3 times. Let rise again until light if it becomes sticky. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Place in moderate oven, 350°, 15 minutes, while preparing the following frosting:

1 c. granulated sugar, 1/2 c. shortening, 1/2 c. milk, 1/2 c. sifted flour, 1/2 c. sifted powdered sugar, 1/2 c. granulated sugar and 2 tbs. sifted powdered sugar.

Beat all together until smooth. Add this mixture on baking board. Divide dough into 2 equal portions. Roll out onto prepared board. Roll out into a square; fold back onto the other. Repeat rolling and folding 3 times. Let rise again until light if it becomes sticky. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.

FAST RISING DRY YEAST

Soak 2½ c. cream. Stir until smooth. Work in 2½ c. confectioners' sugar and 6 c. shortening; cool to lukewarm. No more than about 22 c. cake and set in the refrigerator for 24 hours. Frost with Fleischmann's Fast Rising Dry Yeast. Let stand 10 minutes.

Added cream mixture to the 2½ c. confectioners' sugar; beat until smooth. Work in 2½ c. flour. Knead on lightly floured board until smooth and elastic. Place in bowl, cover and let rise until double in bulk.

Divide dough into 2 equal parts. Roll each part out to a thickness of 1/8 inch. Place on prepared board. Divide dough into 2 equal portions. Roll out into squares; fold back onto the other. Repeat rolling and folding 3 times. Let rise again. Seal edges of folded dough and place in greased pan. Cover and let rise again. Put out to the pan; butter top lightly and press walnut halves into the top of the dough. Sprinkle remaining sugar and cinnamon mixture over the top.

Cover and let stand for 20 minutes, then loosen edges and gently shake from pan.</p

OUR COMPLETE SHORT STORY —

.... And She Be Fair
By DAY RUSSELL

THIS grandmotherly lady was not a person you could ignore. There was a serenity about her that was almost a kind of magic. She sat, her hands clasped on her lap, in the corner of one of the heavy oak double-sided benches that spanned the length of the art gallery. She gazed.

The gallery was exhibiting the collection of Harvey J. Collinson, artist, who had recently deceased. He had collected art, at first with zest and later with discrimination, and had been instrumental in getting the young artist it was being exhibited, old masters and modern, in each of its separate rooms, and the rest, a mixed bag of unknowns, in this gallery where she had sat.

She had been the first in this weekday morning, but most students were still in bed. A boy and a girl, a boy and a girl, sat down on the bench where the old lady sat.

"I have just come through out side," said the boy. "The boy was at the arrogant stage of his innocence. "Sweet stuff."

"And She Be Fair," read the girl aloud. "Vivian Grant, I think he's got it."

"Never," said the boy. "They just love to throw a young girl down on a bank of flowers and paint all her sweetness and light."

"But she is lovely," said the girl slowly.

The boy nodded with superiority. "Idealized sentiment. Bet she was never real."

"But she was!" They started as the old lady turned to them. "You see, I knew her."

Always ready to fumble for a reply, they turned to look at the picture again. It was a huge canvas, showing a young girl, pale and lovely, lay in a patch of mottled sunlight against the shadow of a woodland glade.

"Look at the perfect detail," said the girl.

"Detail doesn't count. Might just

as well have a color photograph," said the boy.

"But no," said the old lady, quietly. "No! Can't you see? She is in love."

"Yes," breathed the girl, "Did you know the artist too?"

"Yes. Very well. He painted that picture fifty years ago . . . in this gallery when he had a studio."

The boy spoke. "But nobody ever heard of him." It was harder for artists in those days. "There was no interest in art."

"No interest?" said the boy quickly. Collinson bought that picture and I'll bet he paid a pretty price for it."

"Twenty dollars," said the old lady softly. "That was the fair-colored picture he bought, that started his collection. He had to buy others . . . more and more to make that girl seem smaller and less like a goddess."

There was a pained expression on the girl's face. "But I don't see . . ."

The old lady went on. "In a way it was the artist that gave this collection to the city. That's why he's so good."

"The old artist?" said the boy.

"—it was because of that girl Harvey Collinson bought the picture. So in a way she gave birth to this collection." The old lady seemed to be in pain. "It was a very bad year," she said softly. "That was the year the artist came back from Paris. He had left some money and went to Paris to stay. But he had no money when he came back. He and Harvey Collinson had been at school together, and he had been saving at fourteen to work in his father's hardware shop. By the time the artist returned from Paris, Harvey had taken him to work in his father's hardware shop. He was full of ambition. He was also engaged to the girl."

The girl whispered. "That is why she looks so happy."

"No," said the old lady. "When the artist married the bride, he begged for money. He had to go back to the shed door and drag her off again into the woods."

Good Bag of Green

WEBB, Alta.—A group of local boys yesterday had a good time when they bagged 22 large Canada geese. The big birds were taken near the south end of Antelope lake on the land of the Weston brothers and a Dr. Moore.

Music From Moscow

FLIN FLON, Man.—Miners searching for tin in the north of the last 100 miles north of Winnipeg—have

been getting programs from Moscow on their sets in the evenings.

The miners have been driving for nickel ore which

Folks sure favor a MAGIC cake!

Mammom Egg

ROCKY MOUNTAIN HOUSE, Alta.—Miss Freda Arndt, of the house, has 80 eggs, the north of the 1,400 miles north of Winnipeg—have

been getting programs from Moscow on their sets in the evenings.

The miners have been driving for nickel ore which

Men At Cooking Schools

WINNIPEG, Manitoba—The housewives say the rolling pin is passing into male hands, says Dorothy Kinnar, home economics lecturer here. She



Daring Doe

Alta. Brothers Believed Oldest Identical Twins In Canada

CALGARY.—The Graham brothers—Joe of Calgary and Ben of Vulcan, some 65 miles south—are believed the oldest identical twins in Canada, if not elsewhere. Joe and Ben, the eighth and ninth members of a family of 11, celebrated their 30th birthday recently.

The Calgary twin was still companioning from illness and was unable to take part in his brother's birthday celebration. But at Vulcan, Ben was at home to his friends as usual.

Great nephews of Canadian explorer Alexander Mackenzie, Joseph and Benjamin were born in 1882 at Sandy Hill, Ont., but moved to Alberta when the sons of John Graham and Jeannekezine, who came to Canada in 1814, Joe took up the country, while his brother went to join fur trappers in the Wisconsin woods. They returned to Canada and bought a farm.

Joe married in 1914 and remained on the farm until Ben journeyed to Montana, where he worked for four years. In 1920 he came back to Alberta and took up a homestead near Vulcan. He still lives on his original farm. He married that year and had three children, all still in Alberta.

Joe went to Vulcan in 1905 but was not able to stay long enough as he was called up to serve in the army because he was still keeping the On-

The banana is an herb, the largest growing in the world.

: Western Briefs :

Mama Bear To Rescue

A little brown bear, caught in a tree by Francis Stewart, was locked in a shed in the garden. It would not budge and was threatening to shatter the shed door and drag her offspring back into the woods.

Good Bag of Geese

WEBB, Alta.—A group of local boys yesterday had a good time when they bagged 22 large Canada geese. The big birds were taken near the south end of Antelope lake on the land of the Weston brothers and a Dr. Moore.

First Irish Ship

TABER, Alta.—Southern Alberta isn't known as an apple-growing region, but farmers in the fall marketed more than 50 boxes. He has been experimenting for several years with different varieties of apples, including sweet and cooking apples.

Music From Moscow

FLIN FLON, Man.—Miners searching for tin in the north of the last 100 miles north of Winnipeg—have

been getting programs from Moscow on their sets in the evenings.

HURAL SCHOOLS

About 25 per cent of the teachers Canada work in one-room rural schools.

Such fish as rainbow, brook and lake trout are found in more than 100 Saskatchewan lakes.

3005

SELECTED

INGERSOLL cheese

RICH PANCAKES AND WAFFLES

Incredibly delicious method will give you crisp waffles, tender and light—or delectable thinning pancakes. Serve with butter or margarine, bacon, sausages or creamed fish, poultry, etc., or with fruit accompaniment of syrup, honey or conserve.

2 eggs, separated

1/2 cup corn-sifted flour

3/4 cup Magic Baking Powder

1/2 teaspoon salt

Few grains grated nutmeg

2 tablespoons fine granulated sugar

2 eggs, separated

1/2 cup butter or Blue Bonnet Margarine, melted

Six cups Magic Baking Powder

salt, nutmeg and sugar together, then mix.

Beat eggs until thick and stir in milk.

Beat mixture about a quarter of a time, beat with a rotary beater until smooth after each addition of flour and butter or margarine.

Beat eggs until stiff but not dry, fold into batter.

Bake as pancakes or waffles.

Yield: 21/2 dozen averaged-size pancakes or 6 four-section waffles.

THE TILLERS

EXPORT CANADA'S FINEST CIGARETTE

... gives you nutritious main courses at economy prices!

No need to cut down on main dish goodness just because prices are high!

Start with a simple, inexpensive dish

and let INGERSOLL BABY ROLL CHEESE add extra flavor and nutrition.

Just see what a wonderful little Inggersoll Baby Roll gives to omelets, hamburgers,

grilled sandwiches ; ; ; to any dish

where cheese can be used!

Let Ingersoll Baby Roll spark your main course menus two or three times this week. You'll find you're money in pocket and you're enjoying more delicious and varied meals than ever before! Be sure you ask for genuine INGERSOLL BABY ROLL.

—By Les Carroll



STOP HEADACHE FAST ASPIRIN

Fashions

Classic! Terrific!



R4630 15-20 40

by Anne Adams

THIS IS A TWO-PIECE! You can wear this jacket separately or put it together as the smartest casual you ever had, or with other separates for a more formal look. The blouse has sleeve versions shown, or cap sleeves!

Pattern No. R4630. Misses' Sizes: 12, 14, 16, 18, 20, 24. Size 16 blouse, 3/4 yards 35-inch; skirt 2 yards 30-inch.

This pattern is easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send thirty-five cents (35c) in coins (patterns cannot be accepted) for the pattern. State size, Name, Address and Style Number and send orders to:

Anne Adams, Pattern Dept., Winnipeg Publishing Co., Ltd., 69 Front Street W., Toronto.



"Say," yelled the man who owned the pond, "don't you see that sign? No fishing here." "I sure do," said the disgusted fisherman. "The fellow that painted that sign sure know what he was talkin' about."

Only one-fourteenth of the land area of the Dominion has been improved by man or used as pasture.

DID YOU EVER STOP TO THINK
That real citizens are judged by the manner in which they kick and growl in the same movement just the same. Being a chronic fault-finder never gets a man anywhere.

Real citizens prove their worth by generous and voluntary contributions of their time and money to those things that go to make a bigger, better and busier town.

Every real citizen is one of the cogs in the wheel of progress.

Those who are not real citizens are unfair to themselves and unfair to

the town in which they live.

Knockers should remember that no matter how much they kick and growl in the same movement just the same. Being a chronic fault-finder never gets a man anywhere.

Citizens must pull together and pull in the same direction, in order to get a town somewhere. No town pulls a solid.

Interest in the betterment of a town is kept alive only by constant and ever increasing effort on the part of its real citizens to render a useful service.

Firs may be distinguished from other Canadian conifers by the fact their cones never hang down but stand erect on the branches.

Natualists say lichens growing on rocks across Canada, may be the best living things on earth. Their annual growth is microscopic.

When cork was scarce, fishermen on the Great Lakes used to use the thick outer bark of the base of old balsam poplars as float for their nets.



EATON'S Fall & Winter Catalogue!

636 Pages—Your Widest Choice and Best All-round Values.

T. EATON CO.

EATON ORDER OFFICES IN ALBERTA
Calgary • Cochrane • Cardston • Drumheller • Edmonton • Grande Prairie
Lethbridge • Medicine Hat • Red Deer

so clean!
so comfortable! **Oil heat!**



IMPERIAL OIL LIMITED

THE SIGN THAT SAYS MORE FOR YOUR MONEY

What a pleasure to be rid of the dust and dirt of ashes, wood boxes and dirty fuel storage bins.

How wonderful to have clean, comfortable oil in instant readiness.

No more dredging.

No more fires to tend.

Use economical Esso Heating Oil in space heaters, floor furnaces, automatic oil burners, hot water heaters, stoves, stock troughs and garden borders.

See your local oil burner equipment dealer for installation and service.

Contact your nearest Imperial Oil Office or Agent for your next supply of dependable Esso Heating Oil.

HERE AND THERE

Writer James of Cluny has been named Red Cross zone chairman for Bow Valley Zone. His work will include the reorganizing or organizing of branches and will give impetus to Red Cross work in the area. Mr. James has been an enthusiastic Red Cross worker for a number of years and is well-known in the district.

Last Thursday night the writer drove to the top of Hammer Hill, the highest point in the country. From this hill one can see for miles possibly 30 or more miles away. The country below is covered with timber combines in action. The country looks like a giant city with street lights. We counted 180 of 183 combines working. This could not have included all the machines working for there would be many whose lights were shining in other directions and could be seen.

Probably the world's record for consideration for animals was established the other day when a man whose name was not recorded entered a photographic studio and asked for a picture of his horse enough to cover both eyes of his horse. A horse was found among dark negatives and Dobbins was equipped with a black eel-skin. The driver claimed his horse might look up in search of the sun at the wrong moment and save his sight impaired for life by the silencing rays.



H. J. MATHER, B.Sc.
Assistant Director,
Iowa Electronics Farm Service,
represented by the following companies:
Federated Farmers of Alberta, Alberta Co-operative Consolidated, Peterborough, McCabe, Purvis & Haskett, Alberta Co-operative, Alberta Co-op, Elgin Milling, Conoco West and Quaker Oats.

The Importance of Soil Conservation

Because of deterioration the exploitation of the soil in North America is probably the worst in the history of mankind. About half the country's short history of the United States 50 million acres of choice farmland have been ruined. 100 million acres have lost 50% of the top soil and a further 100 million acres have lost 25% of the precious topsoil.

Four billion acres of arable land, at the present time, feeds the world population of 3.5 billion human beings. The population of the world is increasing rapidly, while at the same time the soil resources are being rapidly eroded.

Soil Not Thermally Understood
Possibly the biggest stumbling block in soil conservation is the fact that many people think of soil as simply a mineral material, or an organic matter, which must be cultivated in order to produce a crop, and which is not affected by the weather. Soil is indeed a mixture of minerals and organic matter but it is also a living mass of tiny organisms. The function of these organisms is to change the raw minerals and organic matter of the soil into a form in which it is possible to grow crops, and without organic matter the soil organisms have no food on which to live. Organic matter is important in other respects also. It enables the soil to hold moisture better, to retain heat, to hold the soil together. Without organic matter and fibre the soil is easily washed away. It is then at the mercy of every wind that blows over it and every rain that falls upon it.

Soil Failure Destructive
Most of our erosion takes place on bare fallows. Nature always supplies a protective covering to protect our fields if the trash and stubble remaining after cropping was utilized. The trash and stubble, after careless cultivation, or the wrong choice of implement can destroy that protective covering and change in our attitude toward the soil. We must all work for conservation. Yes, you too have a responsibility to the soils of Western Canada.

CLASSIFIED ADS

FOR SALE BY OWNER REASONABLE CALGARY REVENUE PROPERTY

Good 6 room semi-bungalow with self-contained 4 room basement suite. Close to main roads, stores in residential district. M. G. Sullivan, Royal Peet Store, 1520 14th Street West, Calgary.

If you are interested in selling your oil rights 1 percent of 100 percent for cash, please write Beverly Holding Co. Ltd., 2-1531 Centre A Street North East, Calgary, Alberta, giving full particulars.

10 reasons why you'll prefer a **POWERglide CHEVROLET**

Leader in a wonderful new kind of driving...
first and finest no-shift car in its field... selling
for less money than most makes of gearshift cars!



Come in-take your
DISCOVERY DRIVE
in a Chevrolet!

CHEVROLET
A GENERAL MOTORS VALUE

Once you drive it and know its advantages
you'll never be satisfied with anything less!

*Combination of Powerglide Automatic Transmission and 105 h.p. Engine optional on all De Luxe models at extra cost.

GLEICHEN MOTORS

SEE THESE CHEVROLET DEALERS FOR ALL YOUR AUTOMOTIVE NEEDS!